

The
CHARLES
GRAND BRASSERIE & BAR

Sesame focaccia, olive oil 7

TO SHARE

Sydney rock oysters 45 | 90
House mignonette

Market leaves 28
Seasonal leaves, whipped Brillat-Savarin

Pickled Spring Bay mussels 26
Brown butter, capers, horseradish

"Signature caviar service" 140 | 280 | 420
N25 Oscietra,
traditional condiments

ENTRÉES

Autumn salad 27
Celeriac, chickpea, sauce gribiche

Butternut squash agnolotti 32
Currants, pine nuts, pecorino

Kingfish crudo 30
Cucumber, agretti, caviar vinaigrette

Confit ocean trout 34
Heirloom zucchini, cucumber, buttermilk

Steak and anchovy tartare 34
Conservas Angelachu anchovy,
green velvet lettuce

MAIN

Autumn vegetables 38
Buckwheat, consommé, citrus

Seared swordfish 54
Zucchini flower farçi, prawn, basil

Vol-au-vent aux fruits de mer 64
Bay lobster, tiger prawns, mussels,
champagne

Pork schnitzel 55
Sauerkraut, rocket, sauce robert

Cowra lamb 62
Rack and loin, ratatouille, Sicilian olives

**Aged bone-in 600g Jacks Creek
wagyu sirloin** 200
Gentleman's relish, bordelaise sauce

SPECIALTY

Whole yellowbelly flounder MP
Morels, sherry, rice pilaf

Jacks Creek wagyu rump cap MBS9+ 85
Smoked beef fat, red wine

**Whole dry aged Aylesbury duck
à la Presse** 170
Queen garnet plum, radicchio

SIDES

Green velvet lettuce, honey vinaigrette 15

Sugar plum tomatoes, smoked yoghurt 15

Fries 14

DESSERTS

House ice cream 9

Black forest 24
Kirsch ice cream

Queen Garnet Plum 22
Vanilla cream, frozen sauternes

Selection of cheeses 42
Condiments, crackers

DESSERT TROLLEY

Selection of cakes, petit fours
& sweet treats

